



Rosé

Attractive rose petal pink colour, nose fine with gentle fruit. This lively nature **Rosé Tarlant** gives atmosphere to parties and brings out the best in fruit desserts.

Harvest: 2010, 2009 & 2008

Grapes: 44% Pinot Noir, 6% Pinot Meunier, 50% Chardonnay

Terroirs: Limestone, Sand, Chalk, Sparnacien (chalk mixed with clay)

Vinification: First fermentation in thermostatically controlled stainless steel vats and oak barrels.
Reserve wines aged in oak barrels.
Pink Champagne made by blending white and red wines.

Bottling: May 2011

Disgorging: See date on rear label. Manual

Dosage: 5 g/L

On the eye: Rose petal pink, tickling mousse.

Nose expressive with an open bouquet giving scents of red fruit and spices.

Mouth: Generous and noble, with hints of red fruits, fig and prunes.

Food & wine: A generous characterful champagne, it will go well with well flavoured poultry (duck and pheasant) or with red fruit desserts.



 **References:**

Jancis Robinson : *"distinctive style of rosé champagne"*

